

WEST[Help](#)[Logout](#)[Main Menu](#)[Search Form](#)[Posting Counts](#)[Show S Numbers](#)[Edit S Numbers](#)[Generate Collection](#)**Search Results - Record(s) 1 through 6 of 6 returned.**

☐ 1. Document ID: DE 3326191 A, AU 8316671 A, CA 1206331 A, DE 3326191 C, ES 8505626 A, FR 2530652 A, GB 2124609 A, GB 2124609 B, JP 59036185 A, JP 91026716 B, NO 8302658 A, SE 459859 B, SE 8304080 A, US 4891072 A, ZA 8305015 A Relevance Rank: 99

Entry 3 of 6

File: DWPI

Jan 26, 1984

DERWENT-ACC-NO: 1984-024906

DERWENT-WEEK: 198405

COPYRIGHT 2000 DERWENT INFORMATION LTD

TITLE: Multicomponent casting compsn. with active component - in disperse phase of water-in-oil emulsion

INVENTOR: COOPER, J

PRIORITY-DATA:

1982GB-0021417

July 23, 1982

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
DE 3326191 A	January 26, 1984	N/A	030	N/A
AU 8316671 A	January 26, 1984	N/A	000	N/A
CA 1206331 A	June 24, 1986	N/A	000	N/A
DE 3326191 C	July 10, 1986	N/A	000	N/A
ES 8505626 A	October 1, 1985	N/A	000	N/A
FR 2530652 A	January 27, 1984	N/A	000	N/A
GB 2124609 A	February 22, 1984	N/A	000	N/A
GB 2124609 B	May 29, 1986	N/A	000	N/A
JP 59036185 A	February 28, 1984	N/A	000	N/A
JP 91026716 B	April 11, 1991	N/A	000	N/A
NO 8302658 A	February 20, 1984	N/A	000	N/A
SE 459859 B	August 14, 1989	N/A	000	N/A
SE 8304080 A	February 27, 1984	N/A	000	N/A
US 4891072 A	January 2, 1990	N/A	000	N/A
ZA 8305015 A	September 10, 1984	N/A	000	N/A

INT-CL (IPC): C04B 7/35; C04B 11/14; C04B 13/00; C04B 24/00; C04B 40/06; C08G 59/50; C08G 63/76; C08L 101/00; C09D 5/34; C09K 3/10; C09K 17/00; E21B 33/13; E21D 20/02; F16B 13/00

ABSTRACTED-PUB-NO: DE 3326191A

BASIC-ABSTRACT:

The active constituent (I) in at least 1 of the components is in the disperse phase of a "water-in-oil" emulsion, defined as an emulsion of a polar liq. in a liq. with lower dielectric constant.

The polar liq. may be water, an alcohol, a glycol, or an amide emulsified in e.g. kerosine, diesel oil, white oil, toluene, xylene, or styrene (opt. polymerised to thicken this phase). The oil phase forms 4-12% of the emulsion, and may contain a coagulant or thickener. (I) may be water, but is esp. a reactant contained (pref in soln.) in water or other polar liq. The disperse phase may be super-satd. with reactant at room temp. giving shorter gel times. This phase contains an emulsifier esp. sorbitan sesquioleate or oleylamine, and pref. an emulsion stabiliser, esp. poly-12-hydroxy-stearic acid (II) or an A-B-A block copolymer where A is II and B is polyethylene glycol, and A and B have mol.wt. 1000-3000 (1500); an inert filler or thickener esp. guar flour, polyacrylamide or xanthan gum, may be included.

Used esp. in the formation of a hardened cast compsn. in a cavity, e.g. to fix a building or reinforcing unit in the cavity. Partic. layers of rock are stabilised and reinforced, e.g. by pins or pegs in boreholes in mining or tunnelling. The oil phase forms a protective barrier, preventing diffusion of (I). The components can be in contact for long periods, until the emulsion is broken and (I) is liberated. (I) is partic. ionic, e.g. a hardening catalyst for inorganic cements.

ABSTRACTED-PUB-NO:

DE 3326191C EQUIVALENT-ABSTRACTS:

A polycomponent setting compsn. is produced by mixing the components of which at least one contains the active material in the disperse phase of a water-in-oil emulsion. The emulsion consists of a polar liquid dispersed in a liquid with a lower dielectric constant.

At least 1 components contains an ionically active material. The components are pref. kept separate from direct contact before mixing by encapsulation or a breakable separating film, esp. made of a cellulose (deriv.). The oil phase contains kerosine, diesel oil, white spirit, toluene, xylene or styrene, esp. polymerised styrene, and is thickened with a coagulating or thickening agent. The emulsions also contain e.g. sorbitol, glycerol esters of long chain (un)satd. carboxylic acids as emulsifiers and also e.g. poly-12-OH-stearic acid as emulsion stabiliser. One component e.g. contains or consists of a polyester resin and another component of a water-in-oil emulsion with the disperse phase being an aq. soln. of a curing catalyst, esp. NH₄ persulphate, for the resin.

USE/ADVANTAGE - E.g. for the formation of a cured casting mass in a cavity to fix a reinforcing element in the cavity; the components are not separated by a rigid, solid wall and can be readily mixed when required.

(9pp)

GB 2124609A

A multi-component grouting system having at least one component wherein the setting agent is contained in the dispersed phase of an emulsion of a polar liquid in a liquid of lower dielectric constant which is inert to any of the active ingredients of the said system.

GB 2124609B

A multi-component grouting system having at least one component wherein the setting agent is contained in the dispersed phase of an emulsion of a polar liquid in a liquid of lower dielectric constant which is inert to any of the active ingredients of the said system.

US 4891072A

Storable, packaged multicomponent grouting system comprises (i) a first component which is a water-in-oil emulsion comprising a polar liq. as the dispersed phase in a

liq of lower dielectric constant, with at least one active ingredient of the system contained in the dispersed phase and (ii) a second component contg. at least one other active

ingredient reactable with the first active ingredient to produce a setting compsn.

The components are in direct side by side contact in a single compartment frangible casing and a setting compsn.

iis produced when the components are mixed.

The oil phase of the emulsion is inert to the second component and forms a frangible barrier between the two active ingredients which prevents formation of the setting compsn. until the two components

are mixed and the emulsion broken.

The first component is pref. Portland cement and the second component is water.

USE/ADVANTAGE - Mixing of the components in a drill hole by rotation of a bolt to be fixed in the drill hole is more easily and reliably effected.

(7pp)

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
------	-------	----------	-------	--------	----------------	------	-----------	--------	------	-------

☐ 2. Document ID: DE 3328947 A, CA 1242107 A, DE 3471238 G, EP 141066 A, EP 141066 B, ES 8601057 A, FI 8403144 A, JP 60062970 A, JP 93049252 B, US 4662403 A Relevance Rank: 97

Entry 2 of 6

File: DWPI

Feb 28, 1985

DERWENT-ACC-NO: 1985-056755

DERWENT-WEEK: 198510

COPYRIGHT 2000 DERWENT INFORMATION LTD

TITLE: Mould-resistant foodstuff casings - based on cellulose and contg. glycerol mono:laurate as fungicide

INVENTOR: HAMMER, K D; SIEBRECHT, M ; WALLHAUSER, K H ; WINTER, H

PRIORITY-DATA:

1983DE-3328947

August 11, 1983

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
DE 3328947 A	February 28, 1985	N/A	016	N/A
CA 1242107 A	September 20, 1988	N/A	000	N/A
DE 3471238 G	June 23, 1988	N/A	000	N/A
EP 141066 A	May 15, 1985	G	000	N/A
EP 141066 B	May 18, 1988	G	000	N/A
ES 8601057 A	February 16, 1986	N/A	000	N/A
FI 8403144 A	February 12, 1985	N/A	000	N/A
JP 60062970 A	April 11, 1985	N/A	000	N/A
JP 93049252 B	July 23, 1993	N/A	006	A22C013/00
US 4662403 A	May 5, 1987	N/A	000	N/A

INT-CL (IPC): A01N 37/02; A22C 13/00; A23B 4/14; A23L 3/34; A23L 3/3517; B65B 55/00; B65D 37/00; B65D 65/38; B65D 81/28; D21H 1/38; D21H 5/22

ABSTRACTED-PUB-NO: DE 3328947A

BASIC-ABSTRACT:

Mould-resistant foodstuff (esp. sausage) casing materials in hose or strip form are based on cellulose and contain a fungicidal amt. of glycerol monolaurate (I).

The casing is esp. made of fibre-reinforced regenerated cellulose, opt. with a water-impermeable coating on the inside, coated on the outside with an emulsion of (I).

ADVANTAGE - (I) has a long-lasting fungicidal activity, is acceptable for use in foodstuffs, and is not leaked out excessively when the casing is soaked in water or boiled.

ABSTRACTED-PUB-NO:

US 4662403A EQUIVALENT-ABSTRACTS:

Tubular or web-shaped casing material resistant to mould fungus, comprises (a) pre-moistened cellulose contg. fungicidal glycerol monolaurate; and (b) an emulsifier for fungicide.

Pref. (b) comprises an alkali metal salt of fatty acid and/or alkyl-, aryl-, and/or alkylaryl sulphonate, in amt. 2-12wt.% w.r.t. fungicide. Cellulose is obtd. from regenerated cellulose or fibre-reinforced regenerated cellulose. Prod. also comprises a water vapour-impermeable layer on 1 or more surfaces of its casing.

USE - To treat cellulose sausage casings contg. more than 20wt.% moisture. (5pp)a

EP 141066B

Tubular sausage casing to mould fungus, based on regenerated, if appropriate fibre-reinforced, cellulose characterised by a fungicidal content of at least 50 mg, preferably at least 80 mg, of glycerol monolaurate per square metre of the outer surface of the sausage casing, which faces away from the food stuff to be packaged. (7pp)

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
------	-------	----------	-------	--------	----------------	------	-----------	--------	------	-------

☐ 3. Document ID: NL 6802808 A, CA 888121 A, DE 1507974 A, GB 1147580 A, US 3594856 A
Relevance Rank: 93

Entry 6 of 6

File: DWPI

DERWENT-ACC-NO: 1968-12117Q
DERWENT-WEEK: 196800
COPYRIGHT 2000 DERWENT INFORMATION LTD
TITLE: Process for moistening plastic sausage casings

PRIORITY-DATA:

1967DE-K061673

March 9, 1967

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
NL 6802808 A		N/A	000	N/A
CA 888121 A		N/A	000	N/A
DE 1507974 A		N/A	000	N/A
GB 1147580 A		N/A	000	N/A
US 3594856 A		N/A	000	N/A

ABSTRACTED-PUB-NO: NL 6802808A

BASIC-ABSTRACT:

Method for moistening plastic sausage casings comprises (a) placing the casings over a mandrel, and (6) spraying with a moistening agent.

The casings are pref. sprayed with an aqs. emulsion of a lubricant, such as paraffin oil or a non-drying vegetable or animal oil. The casings can also be sprayed with an aqs. glycerol soln.

The method enables plastic sausage casings to be moistened with small amounts of an aqs. moistening agent. The agent is uniformly distributed over the entire surface of the casing.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
------	-------	----------	-------	--------	----------------	------	-----------	--------	------	-------

☐ 4. Document ID: US 28281 E Relevance Rank: 92

Entry 4 of 6

File: DWPI

Dec 24, 1974

DERWENT-ACC-NO: 1975-01196W
DERWENT-WEEK: 197501
COPYRIGHT 2000 DERWENT INFORMATION LTD
TITLE: Coating interior of sausage casing - by applying coating as soln.
dispersion or emulsion

PRIORITY-DATA:

1971US-0155368

June 21, 1971

1965US-0509117

November 22, 1965

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 28281 E	December 24, 1974	N/A	067	N/A

INT-CL (IPC): A22C 13/00

ABSTRACTED-PUB-NO: US 28281E

BASIC-ABSTRACT:

The sausage casings of (fibrous reinforced) regenerated cellulose, amylose, starch, alginate, collagen or thermoplastic film can be coated with e.g. lactic acid, Ca lactate, Al₂(SO₄)₃ lecithin-(NH₄)₃-phosph ate, carboxy, Me-cellulose, silicone oil or organic isocyanate, if it is introduced as a soln., emulsion or dispersion in a liquid carrier, part. H₂O, aq. glycerol, Me₂CO or CCl₄, with the gas (for inflation of the casing) that is passed through the passage of the mandrel that is used to obtain the shirred casing.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
------	-------	----------	-------	--------	----------------	------	-----------	--------	------	-------

☐ 5. Document ID: US 3743511 A Relevance Rank: 92

Entry 5 of 6

File: DWPI

DERWENT-ACC-NO: 1973-40878U
DERWENT-WEEK: 197329
COPYRIGHT 2000 DERWENT INFORMATION LTD
TITLE: Dehydrated meatless sausage - with casing made porous by electric discharge

PRIORITY-DATA:

1971US-0113754

February 8, 1971

1967US-0677200

October 23, 1967

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
US 3743511 A		N/A	000	N/A

INT-CL (IPC): A22C 13/00; A23L 1/00

ABSTRACTED-PUB-NO: US 3743511A

BASIC-ABSTRACT:

A meatless dehydrated sausage filling is placed in a porous casing. The sausage is then dipped into a mixture of glycerol triacetate and an edible oil. This serves to close the pores for storage, but when the sausage is soaked in water the slight solubility of the glycerol triacetate produces an emulsion of the oil in water thereby loosening the oil from around the pores and allowing the water to permeate the casing. The pores are pref. made by using an electrical discharge which is allowed to pass through the almost collapsed empty sausage casing.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
------	-------	----------	-------	--------	----------------	------	-----------	--------	------	-------

☐ 6. Document ID: AT 9500256 A, FR 2717043 A1, AU 9511579 A, ES 2075813 A1, JP 07255361 A, BR 9500660 A, CA 2142519 A, ES 2075813 B1, NZ 270464 A, AU 681218 B Relevance Rank: 91

Entry 1 of 6

File: DWPI

Aug 15, 1998

DERWENT-ACC-NO: 1995-322382

DERWENT-WEEK: 199838

COPYRIGHT 2000 DERWENT INFORMATION LTD

TITLE: Sausage casings with colour-releasing internal coating - contg.

water-soluble annatto dye and oil

INVENTOR: GATO PECINA, J J; LONGO ARESO, C ; GATO, P J J ; LONGO, A C ; GATO
PENCINA, J J

PRIORITY-DATA:

1994ES-0000494

March 10, 1994

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
AT 9500256 A	August 15, 1998	N/A	000	A22C013/00
FR 2717043 A1	September 15, 1995	N/A	021	A22C013/00
AU 9511579 A	September 21, 1995	N/A	000	A22C013/02
ES 2075813 A1	October 1, 1995	N/A	000	A22C013/00
JP 07255361 A	October 9, 1995	N/A	009	A22C013/00
BR 9500660 A	October 24, 1995	N/A	000	A23B004/10
CA 2142519 A	September 11, 1995	N/A	000	A22C013/00
ES 2075813 B1	April 1, 1996	N/A	000	A22C013/00
NZ 270464 A	August 27, 1996	N/A	000	A22C013/00
AU 681218 B	August 21, 1997	N/A	000	A22C013/02

INT-CL (IPC): A22C 11/00; A22C 13/00; A22C 13/02; A22C 17/00; A23B 4/10; A23L
1/27; A23L 1/275; A23L 1/317; A23P 1/08

ABSTRACTED-PUB-NO: FR 2717043A

BASIC-ABSTRACT:

Cellulosic sausage casings which transfer colour to sausages during treatment of the sausages have an internal coating comprising a mixt. of a water-soluble annatto dye (I) and one or more oils. Also claimed is a process for coating the internal surface of regenerated cellulose sausage casings, comprising contacting the surface with a liq. contg. 0.2-10% (I), expressed as norbixin, and 0.5-25% oil. Also claimed is a coloured piece of pig-meat fabricated using a casing as above.

The coating compsn. is a soln., dispersion or emulsion contg. 0.1-5% bixin and opt. a release agent, esp. carboxymethyl cellulose, and/or an emulsifier, esp. lecithin or an ethoxylated fatty acid or sorbitan fatty acid ester. The oil component comprises one or more animal, vegetable, mineral, silicone and/or synthetic oils. The coating provides 0.2-9 (esp.1-2.5) mg/dm² of (I), expressed as norbixin, and 1-25 (esp.3-15) mg/dm² of the oil component. The coating compsn. may also contain 5-60 wt.% of a plasticiser, esp. glycerol or propylene glycol.

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC	Image
------	-------	----------	-------	--------	----------------	------	-----------	--------	------	-------

[Generate Collection](#)

Terms	Documents
casing and glycerol and emulsion	6

[Display 12 Documents](#)

including document number

6

WEST[Help](#)[Logout](#)[Main Menu](#) [Search Form](#) [Result Set](#) [Show S Numbers](#) [Edit S Numbers](#) [Referring Patents](#)[First Hit](#)[Previous Document](#)[Next Document](#)[Full](#)[Title](#)[Citation](#)[Front](#)[Review](#)[Classification](#)[Date](#)[Reference](#)[Claims](#)[KWIC](#)

Document Number 17

Entry 6 of 65

File: USPT

Sep 22, 1998

DOCUMENT-IDENTIFIER: US 5811162 A

TITLE: Sheet-like or tubular food casing based on cellulose hydrate

BSPR:

Artificial casings have to be pliable and sufficiently extensible in order, even after relatively long storage times, to be able to be stuffed with emulsion to the desired caliber without problems.

BSPR:

It is known to improve these properties by secondary plasticizers, such as glycerol. Since these plasticizers are not chemically bound to the cellulose hydrate, but are only bound by intermolecular forces to the cellulose hydrate, they are leached out when the casing is soaked in water or when the sausage is scalded or boiled. This causes a particularly intense embrittling of the plasticizer-free dried cellulose casing after processing. This phenomenon is due to a crystallization proceeding in the cellulose material, hydrogen bonds forming between the individual cellulose molecules in the cellulose structure and thus to the molecules coming into closer proximity and being spatially fixed. Owing to this structural change, the casing becomes particularly impact-sensitive and frequently tears along its entire length at the initial cutting.

BSPR:

It is therefore an object of the invention to avoid the disadvantages described above of known cellulose hydrate casings. In particular, casings are desired that exhibit an improved, i.e., higher, hydrophilicity, in particular in the case of fiber-reinforced casings, and an improved moisture balance, i.e., a high water absorption capacity and a low water release, in comparison with conventional known cellulose hydrate casings. The casings, at the same time, are to exhibit good pliability and extensibility and good mechanical strength and toughness, in particular in the case of non-fiber-reinforced casings and are not to become brittle even after relatively long storage times. They are, in addition, to succeed without, or with only a little, secondary plasticizer (usually glycerol). Furthermore, good constancy of caliber is highly desirable.

DEPR:

The content of the copolymer having methyl vinyl ether units and maleic acid units or alkali metal maleate units can vary within relatively wide limits and also depends on the type of use of the food casing. It is preferably 0.5 to 20% by weight, particularly preferably 0.7 to 10% by weight, very particularly preferably 0.75 to 5% by weight (these and all the following percentages are based on the weight of the dry cellulose, unless stated otherwise). The copolymer is used in an amount effective to improve the swelling value, the moisture balance, and also the mechanical properties, such as toughness and pliability. As the content increases, drying behavior, toughness and strength of the material improve. Even from 0.5% by weight, tearing of the tubular casings on incision is

reliably prevented. The casing may be removed without problems from sausage slices and from larger sausage pieces, without the sausage meat adhering thereto in an undesirable manner. An additional easy-peel inner coating is not necessary. From 5% by weight of the copolymer, a secondary plasticizer (conventionally glycerol) is no longer necessary. This also applies to fiber-reinforced casings. The fiber-reinforcement generally comprises hemp fibers or other natural fibers, but any type of fibers are useful.

DEPR:

The swelling value of the casings generally varies between 125 and 140%, and thus roughly corresponds to the glycerol-containing standard casings. The permeation is generally 35 to 50 l of water per square meter and per day at a pressure of 40 bar. The food casings of the invention withstand an internal pressure at 5 to 10% above the nominal value before they burst. Their diameter increases only slightly with increasing internal pressure, i.e., the extension curve of the pure (=non-fiber-reinforced) cellulose tube displays a steeper course. This makes a more exact constancy of caliber possible than hitherto. In the case of non-fiber-reinforced cellophane casings, the so-called "relaxed bursting caliber", that is the caliber to which the casing returns after bursting (measured over the flat width) greatly increases. At a content of only 0.75% by weight of methyl vinyl ether/alkali metal maleate copolymer, the relaxed burst caliber is already increased by 10%.

DEPR:

The sum of the contents of the "further" polymers generally should not exceed 20% by weight. Adding the "further" polymers allows even glycerol-free food casings having very good functional properties to be produced, which contain less than 5% by weight, preferably 0.1 to 5% by weight of the methyl vinyl ether/alkali metal maleate copolymer.

DEPR:

The unreinforced food casing of the invention can, moreover, contain a secondary plasticizer such as glycerol. The glycerol content is used in an effective amount, generally in the range from 8 to 12% by weight, preferably from 10 to 11% by weight, based on the weight of the casing.

DEPR:

The reduction in the amounts of glycerol to be used in the production of the sausage casings is also extremely advantageous with regard to the emission problems in production and the migration problems in processing associated with glycerol. The casings, both glycerol-free and having reduced glycerol content, are very pliable and can be dried without problems, without disadvantageous embrittlement or overdrying occurring.

DEPR:

The unreinforced food casings of the invention are particularly suitable as ring and narrow casings in the production of sausages. Owing to the excellent separability of the casing from the sausage meat emulsion, they are also usable as peelable casing, for example, in the production of frankfurters.

DEPR:

Fiber-reinforced and glycerol-free casings of the invention have similar properties to collagen casings and are therefore particularly suitable for naturally and mold-ripened sausage products, and also as large-diameter synthetic casings.

DEPR:

In the production of sausages, the food casings of the invention are often used in the conventional caliber of 18 to 200, in particular 40 to 135, mm. The fiber-reinforced food casing, in the preferred caliber range of 40 to 135 mm, usually has a basis weight of 85 to 120 g/m.sup.2. The unreinforced food casing is preferably used in the

caliber range from 18 to 50 having a basis weight of 30 to 60 g/m.sup.2. When secondary plasticizers such as glycerol are additionally present, the basis weight increases accordingly as a function of the amount of plasticizer.

DEPR:

If the food casings of the invention are to be used as sausage casings, they are, if appropriate, coated on the inside and/or outside. Any of the conventionally used coatings can be applied. The coatings serve to improve the adhesion between casing and sausage meat or, alternatively, also to improve peelability of the casing from its contents. The type of internal coating employed largely depends on the type of the respective stuffing. It is also customary to apply coatings to the outside of the casing, e.g., to protect the casing from being attacked by cellulase enzymes. The coating can also be a barrier layer with respect to atmospheric oxygen and water vapor. An inner coating can contribute to improving the peelability and/or to improving the adhesion between sausage meat mixture and casing inner wall. Owing to the described good separability from the sausage meat emulsion, the small-caliber cellulose casings of the invention can already be used as peelable casing without an easy-peel inner coating. This represents a considerable advantage. Finally, the casings can also have a fungicidal outer coating. If required, they contain conventional coloring pigments, e.g., carbon black or TiO.sub.2. As tubular packaging casings, they are, for example in shirred form, brought into commerce as sections tied off at one end or, in laid-flat form, as reels.

DEPR:

On stuffing with sausage meat emulsion, a constant stuffing diameter of 44 mm was achieved. The casing displayed no faults, for example, by bursting. The subsequent scalding and smoking proceeded normally. The sausage could be cut into in the hot state as in the cold state, without the casing tearing or bursting during this. The casing could additionally be peeled off readily and without adhering residues of sausage meat emulsion.

DEPR:

No problems occurred during stuffing, scalding and smoking the sausage meat. The sausages could be stored for several months in a second packaging, without changing during the storage. On cutting into the cold or hot meat sausages, the casing did not tear. It could be removed readily and without adhering emulsion.

DEPR:

The concertinas were stuffed with long-life sausage meat emulsion on an automatic stuffing machine. Faults did not occur during this. The course of ripening and mold growth were favorable, similar to collagen casings. The peelability of the finished sausages was good. No dry rind formation was observed, even under unfavorable ripening conditions. This means that the low permeation compensated for unfavorable conditions in the ripening chamber.

DEPL:

Of this mixture, 60% was applied to the outside and 40% to the inside of the fiber paper tube. The tube then passed through the conventional precipitation and washing vats (there was no separate softening in this case). The glycerol-free tube was then inflated to diameter and dried to a residual moisture content of 12 to 14%. The weight of the food casing thus produced was 76 g/m.sup.2. The tube was then moistened and shirred in sections to give "concertinas", as described.

CLPR:

13. A food casing as claimed in claim 12, which is glycerol-free.

CLPR:

15. Unsmoked or smoked scalded-emulsion sausage or naturally or mold-ripened long-life sausage encased with a casing as claimed in

claim 1.

CLPR:

18. A food casing as claimed in claim 17, which contains glycerol as a secondary plasticizer.

Main Menu	Search Form	Result Set	Show S Numbers	Edit S Numbers	Referring Patents
-----------	-------------	------------	----------------	----------------	-------------------

First Hit	Previous Document	Next Document
-----------	-------------------	---------------

Full	Title	Citation	Front	Review	Classification	Date	Reference	Claims	KWIC
------	-------	----------	-------	--------	----------------	------	-----------	--------	------

Help

Logout
